

**CODEX STANDARD FOR NECTARS OF CERTAIN CITRUS FRUITS
PRESERVED EXCLUSIVELY BY PHYSICAL MEANS
CODEX STAN 134-1981
(World-wide Standard)**

1. **SCOPE**

This standard applies individually to nectars made from the following species of citrus fruits:

Orange (*Citrus sinensis* L. Osbeck)
Mandarine, tangerine, etc. (*Citrus reticulata*)
Grapefruit (*Citrus paradisi* Mcfayden)

2. **DESCRIPTION**

2.1 Unfermented but fermentable product, intended for direct consumption, obtained by blending a juice, a reconstituted concentrated juice and/or the sieved or ground endocarp of a specified citrus fruit with water, sugars or honey, and preserved exclusively by physical means.¹

3. **ESSENTIAL COMPOSITION AND QUALITY FACTORS**

3.1 Minimum Content of Fruit Ingredient

3.1.1 The minimum content of single strength fruit ingredient or the equivalent derived from concentrated fruit ingredient shall not be less than 50% m/m.

3.1.2 The addition of 10% m/m mandarine fruit ingredient (*C. reticulata*), related to the orange fruit ingredient content, to the orange nectar is permitted.

3.2 Sugars

One or more sugars as defined by the Codex Alimentarius Commission shall be added.

3.3 Honey

Honey, as defined by the Codex Alimentarius Commission, may be used if it is the sole added sweetening ingredient.

3.4 Soluble Solids

The soluble solids content of these products shall be not less than 12.0% m/m as determined by refractometer at 20 °C, uncorrected for acidity and read as °Brix on the International Sucrose Scales.

¹ For the purpose of this standard preservation by physical means does not include ionizing radiation.

3.5 Ethanol Content

The ethanol content shall not exceed 3 g/kg.

3.6 Lemon Juice or Lime Juice

Lemon juice or lime juice may be added as an acidifying agent.

3.7 Essential Oils

The essential oils content shall not exceed 0.4 ml/kg.

3.8 Organoleptic Properties

The product shall have the characteristic colour, aroma and flavour of the fruit from which it is made, taking into consideration the addition of honey in substitution for sugars. Natural volatile components of the specified fruit may be added.

4. CONTAMINANTS

	<u>Maximum level</u>
4.1 Arsenic (As)	0.2 mg/kg
4.2 Lead (Pb)	0.3 mg/kg
4.3 Copper (Cu)	5 mg/kg
4.4 Zinc (Zn)	5 mg/kg
4.5 Iron (Fe)	15 mg/kg
4.6 Tin (Sn)	250 mg/kg ¹
4.7 Sum of copper, zinc and iron	20 mg/kg
4.8 Sulphur dioxide	10 mg/kg

5. HYGIENE

5.1 It is recommended that the products covered by the provisions of this standard be prepared in accordance with the Recommended International Code of Hygienic Practice for Canned Fruit and Vegetable Products (Ref. No. CAC/RCP 2-1969) and the General Principles of Food Hygiene (Ref. No. CAC/RCP 1-1969, Rev. 2-1985) recommended by the Codex Alimentarius Commission.

5.2 When tested by appropriate methods of sampling and examination, the product:

- (a) shall be free from microorganisms capable of development under normal conditions of storage; and
- (b) shall not contain any substances originating from microorganisms in amounts which may present a hazard to health.

¹ This limit remains under review.

6. WEIGHTS AND MEASURES

6.1 Fill of Container

6.1.1 Minimum Fill

The nectar shall occupy not less than 90% v/v of the water capacity of the container. The water capacity of the container is the volume of distilled water at 20 °C which the sealed container will hold when completely filled.

7. MARKING OR LABELLING

7.1 Containers Destined for the Final Consumer

In addition to the requirements of the Codex General Standard for the Labelling of Prepackaged Foods (CODEX STAN 1-1985, Codex Alimentarius, Volume 1), the following specific provisions apply:

7.1.1 The Name of the Food

7.1.1.1 The name of the product shall be "x nectar" or "pulpy x nectar", or "nectar of x" or "pulpy nectar of x" where "x" represents the name of the citrus fruit used.

7.1.1.2 The words "minimum fruit content x%" shall appear in close proximity to the name of the product where "x" is the actual minimum percentage of fruit ingredient in the final product.

7.1.2 Additional Requirements

The following additional specific provisions shall apply:

7.1.2.1 No fruit, fruit juice or fruit nectar may be represented pictorially on the label other than that of the species of fruit from which the nectar is made.

7.1.2.2 When the product contains honey the declaration "contains honey" shall be in close proximity to the name of the product.

7.1.2.3 Where citrus fruit nectars are required to be kept under frozen or refrigerated conditions, there shall be information for keeping, and if necessary, thawing of the product.

7.1.3 Date Marking

The "date of minimum durability" shall be declared by the month and year in uncoded numerical sequence except that for products with a shelf-life of more than 18 months the year will suffice.

7.1.4 Storage Instructions

Where practicable storage instructions should be in close proximity to the date marking.

7.2 Non-Retail Containers

In the case of citrus fruit nectar in bulk, the information required in Section 7.1 shall either be given on the container or in accompanying documents except that the name of the product and the name and address of the manufacturer or packer should appear on the container. However, the name and address of the manufacturer or packer may be replaced by an identification mark provided that such a mark is clearly identifiable with the accompanying documents.

8. METHODS OF ANALYSIS AND SAMPLING

See Part VI of this publication.